



Local Harvest Lunch

Thursday, Oct 6th 2016 | All Fayetteville Public Schools

October is National Farm to School Month! To celebrate, the FPS Child Nutrition Department will prepare a beautiful lunch made with local ingredients from farms in NW Arkansas.

MENU FOR THE DAY

- BBQ Chicken Drumstick. Pasture-raised, antibiotic-free, humanely-raised chicken from Crystal Lake Farms in Decatur
- Roasted Sweet Potato Medallions with sweet potatoes from Dickey Farms in Tontitown
- Edamame Slaw created by Jerrmy Gawthrop of Greenhouse Grille in Fayetteville, using fresh edamame from Greenwave Foods in Mulberry
- Warm Cranberry Apple Crisp with apples from A&A Orchards in Berryville
- Salad bar featuring bell peppers from Dickey Farms and tomatoes from McGarrah Farms in Lowell
- Freshly baked rolls from Harris Baking Co. in Rogers and a variety of milk choices from Hiland Dairy in Fayetteville



We encourage parents and staff to attend. If you would like to join your student at the Local Harvest Lunch, please ask your school in advance if guests are allowed to attend. The cost for a guest meal is \$3.50 and can be paid the day of at lunch check out.